GAS HOBS

USER AND INSTALLATION INSTRUCTIONS

VENINI
EUROPEAN EXCELLENCE

Dear Customer,

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact out Customer Care team on:

1800 444 357

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

1300 306 973

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards

Management

Think Appliances

For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found in the invoice:

Model Number **…….**

Serial Number **…….**

Date of Purchase **…….**

CONTENTS

General Information	**page 4**
Warning and Safety Instructions	**page 5**
Instructions for Use	**pages 6–7**
Instructions for Installation	**Pages 8–12**
Technical Data	**Pages 12–13**

GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your new appliance.

Please remember the advice and warnings shown on page 5, which is headed 'IMPORTANT – Warning and Safety Instructions'.

This appliance is designed for domestic household use when built into a kitchen worktop.
NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop.
Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines.
Installing the appliance in contravention of the guidance given, will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of the supplier, would invalidate any warrantee or liability claim

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Conditions of Guarantee.
The aforegoing does not affect your statutory rights.

In the event that you require any After Sales Service or advice, please contact the Service Department on telephone number – 1800 444 357.

Before using this appliance ensure that any protective packaging or coatings have been removed.
To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.
Any further information can be obtained from your local Environment Agency office.
When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES, EUROPEAN NORMS and AUSTRALIAN STANDARDS and SAFETY REGULATIONS

CE Marking – 93/68 Low Voltage – 73/23 Gas Products – 90/396 / AG101
EMC – 89/336
Materials that can touch food – 89/109.
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, EN 30-1-1, AS/NZS 3350-1, 3350-2-6.

As the supplier has a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

This appliance complies with all current European safety legislation and Australian Standards, however we do wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

We advise that the appliance is not intended for use by young children or infirm persons without supervision.
Young children should be supervised to ensure that they do not play with the appliance.
If it is necessary for younger family members to be in the kitchen, that they are kept under close supervision at all times.
We also advise that great care is taken during use and cleaning operations.

Do make sure that the pan handles are always correctly positioned to avoid accidental contact.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller).

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

Warning: in case of disassembly, maintenance and cleaning of the appliance, be careful

Please use suitable prevention and protection equipment

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE

WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER

The supplier declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required – please consult your Qualified Installer if you are in any doubt about the amount required.

INSTRUCTIONS FOR USE

These User Instructions should be retained for future reference and for use by a person who is perhaps unfamiliar with the appliance.

The following models are covered by these instructions:
V4GC6
VECG6003
V3G1WC6
VECG6004
VECG6006
VECG6007
VECG7001
VECG9002
VE0260011.2

USING THE HOB

The symbols on the Control Panel fascias show which burner the Control Knob operates.
Dependent on the model there are two methods for igniting the burners.
1. Auto Ignition
After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol,
the ignition spark will operate as long as the knob is pressed down..
When a flame has been established the knob can be released.
2. Manual Ignition
After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol,
press the ignition button located on the control panel.
The ignition spark will operate as long as the button is held down. When a flame has been established, release the button.

To regulate the flame, continue turning anti-clockwise to the required setting between the large and small flame symbols.
To turn the burner off, turn fully clockwise.

NOTE:

When a Thermocouple Safety Device is incorporated in the appliance, it is necessary for the knob to be continuously held down firmly for a further period of approximately 10 seconds after the flame has been established to enable the thermocouple to function.
The Safety Device is designed to stop the flow of gas to the burner head in the event of a flame out situation.

HELPFUL HINTS

Abnormal Operation
Any of the following are considered to be abnormal operation and may require servicing:

Yellow tipping of the burner flame.
Sooting up of cooking utensils.
Burners not igniting properly.
Burners failing to remain alight.
Burners extinguished by cupboard doors.
Gas valves, which are difficult to turn.
In case the appliance fails to operate correctly, **contact the authorised Service Department, CUCINA Appliances on 1800 444 357**
WARNING: Servicing should be carried out only by authorised personnel.

Always use the correct diameter pan, one that is the same or slightly larger than the flame ring.
The flame should never exceed the diameter of the pan.
The bottom of the pan should be flat and wherever possible, keep the lid on the pan when cooking.

Depending on the model the following burners are provided:
Large (Rapid or Triple Crown) – for rapid cooking or boiling large quantities of liquid
Wok – for rapid cooking or boiling large quantities of liquid
Medium (Semi-rapid) – for general cooking
Small (Auxiliary)– for slow or simmer cooking
Fish Kettle – for specialised cooking

All burners are variable between full and low positions

WARNING

Do not use commercial simmering aids as these can create excessive heat, which can damage the appliance.

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.

Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finishes.

Normally, wiping with a soft cloth dampened with hot detergent solution is sufficient but for stubborn marks the following is recommended:

Vitreous Enamel parts – use only a cleaner that is recommended for this type of material.

Burner Assemblies – remove from the hob and soak for about 10 minutes in hot detergent solution. Rinse off and dry checking that the burner holes are not clogged, then reassemble in the correct order.

INSTRUCTIONS FOR INSTALLATION

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

Gas safety Regulations (Installation & Use)
Installation Instructions

POSITIONING THE APPLIANCE

Combustible Surfaces - Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 700mm above the top surface of the bench and no construction shall be within 450mm above the top of the burner. Allow a 10mm minimum clearance below the hotplate.

Ventilation - Ventilation must be in accordance with AS5601/AG 601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

PRE-COMMISSIONING THE APPLIANCE

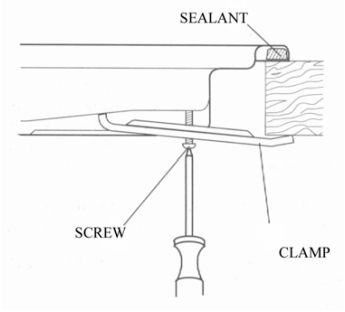
When unpacked, check that the following parts are included with the appliance:-

- Instruction and Installation Book
- Pan Supports
- Burner Assemblies
- Adhesive sealing strip and fixing clamps & screws
- ½ BSP Elbow & Seal
- LPG conversion kit comprising an LPG jet for each burner and a self-adhesive label for amending Gas Category on the appliance Rating Label.

INSTALLATION NOTES

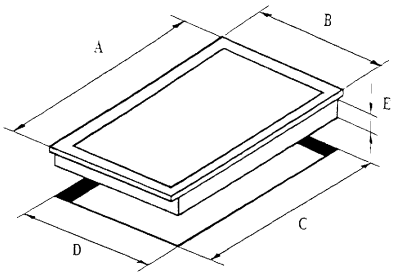
1. Cut the aperture to the dimensions shown below or use the template if printed on the packaging.
2. Invert the Hob and apply the sealing agent provided to match the outer perimeter edge.
3. If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
   NOTE: do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.
4. Insert the appliance into the aperture and fix in position via the clamps & screws, tightening the screws evenly (see Fig. 1 below).

Fig. 1



HOB APERTURE DIMENSIONS

VE0260011.2	595	510	560	480	33
V4GC6	595	510	560	480	33
VECG6003	595	510	560	480	33
V3G1WC6	595	510	560	480	33
VECG6004	595	510	560	480	33
VECG6006	595	510	560	480	33
VECG6007	595	510	560	480	33
VECG7001	685	510	560	480	33
VECG9002	860	510	830	480	33



INSTALLATION INSTRUCTIONS

VENTILATION OF ROOMS

The room in which this appliance is installed must be well ventilated by natural or mechanical means, or a combination of both to ensure correct combustion and the removal of spent air.
The minimum quantity of air for combustion will depend on the room volume, number of appliances and their total power rating.
The power rating of your appliance can be found by reference to the Rating Plate.

Note: The actual ventilation requirements must be determined by reference to the Statutory Regulations in force.

GAS CONNECTION

Data Label **-** The Data Label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural Gas and Propane Gas; ensure that the available gas supply matches the Data Label.

Test Point Pressure: The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the largest burner operating at maximum flame.

Natural Gas – 1.00kPa
Propane Gas – 2.75kPa

When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply. Replace the old data plate with one, which is suitable for the type of gas for which the appliance has been regulated.

The gas supply must be connected by use of the ½ BSP Elbow, Seal and copper pipe and an isolation tap fitted in an easily accessible position.
The appliance as supplied is for use with Natural Gas, if it is to be adapted for LPG proceed as follows:

- Isolate the appliance from the electricity and gas supplies.
- Remove the pan supports and burner assemblies.
- Replace the injectors with the alternative type supplied.
- Use the appropriate thread sealant and check for gas soundness.
- Affix the self-adhesive label to the Rating Plate to amend the Gas Category.

Fig 2

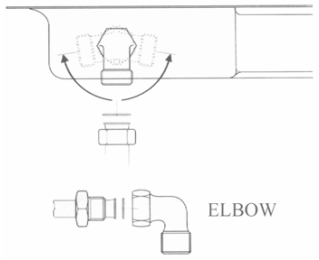


Fig 3

GAS FLOW ADJUSTMENT

In order to adjust the minimum gas flow proceed as follows:

- Ignite the burner and turn down to the minimum setting.
- Remove the control knob from the gas tap.
- Adjust the flow either clockwise to decrease or anti-clockwise to increase the flame. Use a screwdriver inserted down the gas tap rod or via the screw head adjacent to the rod for models fitted with a Flame Supervision Device.
- Check that the flame is 3- 4 mm in length, bluish in colour, stable and noiseless, and does not extinguish when changing from maximum to minimum flow.
- Replace the control knob and check that all components have been reassembled correctly.

Before Leaving **-** Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

ELECTRICAL CONNECTION

Before connecting the appliance, make sure the supply voltage marked on the rating Plate corresponds with the mains supply voltage.

WARNING – THIS APPLIANCE MUST BE EARTHED

Ensure the appliance is plugged into a 10 amp GPO.

IMPORTANT
The wires in the main supply lead are coloured in accordance with the following code:-

Green and Yellow	–	Earth
Blue	–	Neutral
Brown	–	Live

The connections must be made as follows:-
The wire coloured Green and Yellow must be connected to the terminal marked 'E' or the earth symbol (⊥) or coloured green and yellow.
The wire coloured Blue must be connected to the terminal marked 'N' or coloured blue or Black.
The wire coloured Brown must be connected to the terminal marked 'L' or coloured brown or red.
NOTE: The terminals marked 'SUPPLY' are for the mains supply wires and the terminations marked 'LOAD' are for the appliance wires.

The electrical outlet is to be positioned in an easily accessible position adjacent to the appliance. In the event that it is necessary to replace the mains supply lead, the replacement must conform to the specification listed in the Technical Data. Ensure that the colour code connection is correct and that all screws are tightened correctly.

MAINTENANCE

WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL

During the guarantee period, in case of need all service intervention should be referred back to the Service Department. Please note that intervention or repair by any unauthorised personnel will invalidate such guarantee,

Before carrying out any maintenance, disconnect the appliance from the gas and electricity supplies.

If a gas tap becomes stiff to operate, proceed as follows:

- Remove the control knobs, pan supports, burners and hob fixing screws & clamps.
- Remove the Hob from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel, separate the assembly, then clean the cone and seating with a cloth dampened with solvent.
- Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times. Remove the cone again and remove any excess grease making sure that the gas ducts are not obstructed with grease.
- Carefully reassemble the components and check for gas soundness.

If it becomes necessary to replace the gas tap, proceed as follows:

- Disconnect the appliance as described above.
- Disconnect the gas pipe from the gas tap, disassemble from the gas rail by removing the fixing screws.
- When fitting a new tap, ensure that a new gasket is used.
- Re-connect the gas tap, check for gas soundness and reassemble the hob.

TECHNICAL DATA

ELECTRICAL DETAILS

Rated Voltage	230V ac 50Hz
Supply Connection	10 Amp GPO
Power Input	0.008 to 0.02kW (depending on model)
Mains supply lead	3 x 0.75mm2 Type RR-F <HAR> marked

GAS DETAILS

Connection	½" BSP
Type	Natural Gas 1.0 kPa – alternative LPG 2.75 kPa

NATURAL GAS BURNER TYPES AND POWER INPUTS : MJ/h

Model	Large	Medium	Small	Wok	Fish	Total
	max	max	max	max	max	max
VE0260011.2	11.9	7	4	-	-	29.9
VGC6	11.9	7	4	-	-	29.9
VGCWS6	-	7	4	12.7	-	30.7
V4GC6	11.9	7	4	-	-	29.9
V3G1WC6	-	7	4	12.7	-	30.7
VECG6003	11.9	7	4	-	-	29.9
VECG6006	11.9	7	4	-	-	29.9
VECG6004	-	7	4	12.7	-	30.7
VECG6007	-	7	4	12.7	-	30.7
VECG7001	11.9	7	4	12.7	-	41.8
VECG9002	11.9	7	4	12.7	-	41.8

PROPANE GAS BURNER TYPES AND POWER INPUTS : MJ/h

Model	Large	Medium	Small	Wok	Fish	Total
	max	max	max	max	max	max
VE0260011.2	10.8	6.3	3.6	-	-	27
VGC6	10.8	6.3	3.6	-	-	27
VGCWS6	-	6.3	3.6	12.5	-	28.7
V4GC6	10.8	6.3	3.6	-	-	27
V3G1WC6	-	6.3	3.6	12.5	-	28.7
VECG6003	10.8	6.3	3.6	-	-	27
VECG6006	10.8	6.3	3.6	-	-	27
VECG6004	-	6.3	3.6	12.5	-	28.7
VECG6007	-	6.3	3.6	12.5	-	28.7
VECG7001	10.8	6.3	3.6	12.5	-	39.5
VECG9002	10.8	6.3	3.6	12.5	-	39.5

JET SIZING CONVERSION TABLE: NATURAL GAS / LPG

Model	Large	Medium	Small	Wok	Fish
	NG/LPG	NG/LPG	NG/LPG	NG/LPG	NG/LPG
VE0260011.2	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	-	-
VGC6	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	-	-
VGCWS6	-	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-
V4GC6	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	-	-
V3G1WC6	-	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-
VECG6003	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	-	-
VECG6006	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	-	-
VECG6004	-	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-
VECG6007	-	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-
VECG7001	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-
VECG9002	1.55 / 0.90	1.18 / 0.69	0.90 / 0.53	1.60 / 0.97	-